

# Maria Beatriz A. Gloria

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

124  
papers

2,850  
citations

31  
h-index

48  
g-index

129  
ext. papers

3,313  
ext. citations

4.8  
avg, IF

5.33  
L-index

#	Paper	IF	Citations
124	Germinated sorghum ( <i>Sorghum bicolor</i> L.) and seedlings show expressive contents of putrescine. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 161, 113367	5.4	0
123	Lactic Acid Bacteria and Bioactive Amines Identified during Manipueira Fermentation for Tucupi Production. <i>Microorganisms</i> , <b>2022</b> , 10, 840	4.9	
122	Identification of Lactic Acid Bacteria on Raw Material for Cocoa Bean Fermentation in the Brazilian Amazon. <i>Fermentation</i> , <b>2022</b> , 8, 199	4.7	0
121	Vegetables consumed in Brazilian cuisine as sources of bioactive amines. <i>Food Bioscience</i> , <b>2021</b> , 40, 100856	4.6	6
120	Understanding amino acids and bioactive amines changes during on-farm cocoa fermentation. <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 97, 103776	4.1	6
119	Stability of refrigerated traditional and liquid smoked catfish ( <i>Sciades herzbergii</i> ) sausages. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2939-2948	3.4	0
118	Chemical implications and time reduction of on-farm cocoa fermentation by <i>Saccharomyces cerevisiae</i> and <i>Pichia kudriavzevii</i> . <i>Food Chemistry</i> , <b>2021</b> , 338, 127834	8.5	7
117	In vitro bioaccessibility of amino acids and bioactive amines in 70% cocoa dark chocolate: What you eat and what you get. <i>Food Chemistry</i> , <b>2021</b> , 343, 128397	8.5	8
116	Mercury in raw and cooked shrimp and mussels and dietary Brazilian exposure. <i>Food Control</i> , <b>2021</b> , 121, 107669	6.2	0
115	Biogenic amines in amazonian fish and their health effects are affected by species and season of capture. <i>Food Control</i> , <b>2021</b> , 123, 107773	6.2	2
114	UHPLC for quality evaluation of genuine and illegal medicines containing sildenafil citrate and tadalafil. <i>Journal of Chromatographic Science</i> , <b>2021</b> , 59, 30-39	1.4	1
113	Generation of process-induced toxicants <b>2021</b> , 453-535		
112	Influence of ultrasound on the microbiological and physicochemical stability of saramunete ( <i>Pseudopneus maculatus</i> ) sausages. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15580	2.1	1
111	FTIR and PLS-regression in the evaluation of bioactive amines, total phenolic compounds and antioxidant potential of dark chocolates. <i>Food Chemistry</i> , <b>2021</b> , 357, 129754	8.5	9
110	Brazilian native passion fruit ( <i>Passiflora tenuifila</i> Killip) is a rich source of proanthocyanidins, carotenoids, and dietary fiber. <i>Food Research International</i> , <b>2021</b> , 147, 110521	7	4
109	UPLC-UV Method for the Quantification of Free Amino Acids, Bioactive Amines, and Ammonia in Fresh, Cooked, and Canned Mushrooms. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1613-1626	3.4	7
108	A simple and sensitive HPLC-FL method for simultaneous determination of angiotensin II receptor antagonists in human plasma. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2020</b> , 188, 113403	3.5	1

107	Pasteurization of passion fruit pulp to optimize bioactive compounds retention. <i>Food Chemistry: X</i> , <b>2020</b> , 6, 100084	4-7	7
106	Investigation of biologically active amines in some selected edible mushrooms. <i>Journal of Food Composition and Analysis</i> , <b>2020</b> , 86, 103375	4-1	8
105	Total mercury in commercial fishes and estimation of Brazilian dietary exposure to methylmercury. <i>Journal of Trace Elements in Medicine and Biology</i> , <b>2020</b> , 62, 126641	4-1	3
104	In vitro digestion of spermidine and amino acids in fresh and processed <i>Agaricus bisporus</i> mushroom. <i>Food Research International</i> , <b>2020</b> , 137, 109616	7	4
103	Influence of cocoa clones on the quality and functional properties of chocolate –Nitrogenous compounds. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110202	5-4	4
102	The germination of soybeans increases the water-soluble components and could generate innovations in soy-based foods. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 117, 108599	5-4	11
101	Influence of spontaneous fermentation of manipueira on bioactive amine and carotenoid profiles during tucupi production. <i>Food Research International</i> , <b>2019</b> , 120, 209-216	7	6
100	Mineral content, phenolic compounds and bioactive amines of cheese bread enriched with cowpea. <i>Food Science and Technology</i> , <b>2019</b> , 39, 843-849	2	3
99	Effect of Huanglongbing or Greening Disease on Orange Juice Quality, a Review. <i>Frontiers in Plant Science</i> , <b>2018</b> , 9, 1976	6.2	75
98	Active taste compounds in juice from oranges symptomatic for Huanglongbing (HLB) citrus greening disease. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 91, 518-525	5-4	26
97	Assessment of the quality of refrigerated and frozen pork by multivariate exploratory techniques. <i>Meat Science</i> , <b>2018</b> , 139, 7-14	6.4	14
96	Mercury in fish from the Madeira River and health risk to Amazonian and riverine populations. <i>Food Research International</i> , <b>2018</b> , 109, 537-543	7	13
95	A simple and rapid LC-MS/MS method for the determination of amphenicols in Nile tilapia. <i>Food Chemistry</i> , <b>2018</b> , 262, 235-241	8.5	16
94	Cadmium, copper and lead levels in different cultivars of lettuce and soil from urban agriculture. <i>Environmental Pollution</i> , <b>2018</b> , 242, 383-389	9-3	34
93	Rootstock influencing the quality and biogenic amines content on Syrah tropical wines. <i>Comunicata Scientiae</i> , <b>2018</b> , 8, 202-208	1.4	2
92	Quinolones and tetracyclines in aquaculture fish by a simple and rapid LC-MS/MS method. <i>Food Chemistry</i> , <b>2018</b> , 245, 1232-1238	8.5	52
91	Bioactive compounds and juice quality from selected grape cultivars. <i>Bragantia</i> , <b>2018</b> , 77, 62-73	1.2	7
90	Effect of ripening time on proteolysis, free amino acids, bioactive amines and texture profile of Gorgonzola-type cheese. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 583-590	5-4	8

89	Bioactive amines and phenolic compounds in cocoa beans are affected by fermentation. <i>Food Chemistry</i> , <b>2017</b> , 228, 484-490	8.5	44
88	Consumption effect of a synbiotic beverage made from soy and yacon extracts containing <i>Bifidobacterium animalis ssp. lactis</i> BB-12 on the intestinal polyamine concentrations in elderly individuals. <i>Food Research International</i> , <b>2017</b> , 99, 495-500	7	13
87	Syneprine - A potential biomarker for orange honey authenticity. <i>Food Chemistry</i> , <b>2017</b> , 229, 527-533	8.5	19
86	A simple, fast and sensitive screening LC-ESI-MS/MS method for antibiotics in fish. <i>Talanta</i> , <b>2017</b> , 163, 85-93	6.2	36
85	Advances on the chromatographic determination of amphenicols in food. <i>Talanta</i> , <b>2017</b> , 162, 324-338	6.2	34
84	PARÂMETROS DE DESEMPENHO EM MÓDULO UHPLC-UV PARA QUANTIFICAÇÃO DE AMINOS LIVRES E AMINAS BIOATIVAS EM QUEIJOS MUSSARELA, PRATO, PARMESÃO E GORGONZOLA. <i>Revista Do Instituto De Laticínios Cândido Tostes</i> , <b>2017</b> , 72, 192-204	3	3
83	Effect of cooking on the bioactive compounds and antioxidant activity in grains cowpea cultivars. <i>Revista Ciencia Agronomica</i> , <b>2017</b> , 48, 824-831	1	7
82	The effect of age and carbohydrate and protein sources on digestibility, fecal microbiota, fermentation products, fecal IgA, and immunological blood parameters in dogs. <i>Journal of Animal Science</i> , <b>2017</b> , 95, 2452	0.7	7
81	Bioactive amines in fresh beef liver and influence of refrigerated storage and pan-roasting. <i>Food Control</i> , <b>2016</b> , 60, 151-157	6.2	13
80	Pesticides in honey: A review on chromatographic analytical methods. <i>Talanta</i> , <b>2016</b> , 149, 124-141	6.2	113
79	Multiclass method for pesticides quantification in honey by means of modified QuEChERS and UHPLC-MS/MS. <i>Food Chemistry</i> , <b>2016</b> , 211, 130-9	8.5	61
78	Quality assurance of histamine analysis in fresh and canned fish. <i>Food Chemistry</i> , <b>2016</b> , 211, 100-6	8.5	29
77	Bioactive amines in Passiflora are affected by species and fruit development. <i>Food Research International</i> , <b>2016</b> , 89, 733-738	7	14
76	Quality control of the analysis of histamine in fish by proficiency test. <i>Journal of Physics: Conference Series</i> , <b>2015</b> , 575, 012035	0.3	1
75	Bioactive amines in sorghum: method optimisation and influence of line, tannin and hydric stress. <i>Food Chemistry</i> , <b>2015</b> , 173, 224-30	8.5	11
74	Matrix effect on the analysis of amphenicols in fish by liquid chromatography-tandem mass spectrometry (LC-MS/MS). <i>Journal of Physics: Conference Series</i> , <b>2015</b> , 575, 012036	0.3	1
73	Bioactive amines in Mozzarella cheese from milk with varying somatic cell counts. <i>Food Chemistry</i> , <b>2015</b> , 178, 229-35	8.5	11
72	The effect of tobacco additives on smoking initiation and maintenance. <i>Cadernos De Saude Publica</i> , <b>2015</b> , 31, 223-5	3.2	4

71	LC-MS/MS determination of chloramphenicol in food of animal origin in Brazil. <i>Scientia Chromatographica</i> , <b>2015</b> , 7, 287-295	1	8
70	Prevalence of Salmonella and Campylobacter on broiler chickens from farm to slaughter and efficiency of methods to remove visible fecal contamination. <i>Journal of Food Protection</i> , <b>2014</b> , 77, 1851-9	2.5	31
69	Effect of gamma radiation on the ripening and levels of bioactive amines in bananas cv. Prata. <i>Radiation Physics and Chemistry</i> , <b>2013</b> , 87, 97-103	2.5	13
68	The role of L-arginine and inducible nitric oxide synthase in intestinal permeability and bacterial translocation. <i>Journal of Parenteral and Enteral Nutrition</i> , <b>2013</b> , 37, 392-400	4.2	26
67	Evaluation of three sampling methods for the microbiological analysis of broiler carcasses after immersion chilling. <i>Journal of Food Protection</i> , <b>2013</b> , 76, 1330-5	2.5	4
66	Qualidade nutricional e estabilidade oxidativa de manteigas produzidas do leite de vacas alimentadas com cana-de-açúcar suplementada com óleo de girassol. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , <b>2013</b> , 65, 1545-1553	0.3	8
65	Influence of natural coffee compounds, coffee extracts and increased levels of caffeine on the inhibition of <i>Streptococcus mutans</i> . <i>Food Research International</i> , <b>2012</b> , 49, 459-461	7	32
64	Tuna fishing, capture and post-capture practices in the northeast of Brazil and their effects on histamine and other bioactive amines. <i>Food Control</i> , <b>2012</b> , 25, 64-68	6.2	9
63	Bioactive amines in fresh, canned and dried sweet corn, embryo and endosperm and germinated corn. <i>Food Chemistry</i> , <b>2012</b> , 131, 1355-1359	8.5	25
62	Bioactive amines in soy sauce: validation of method, occurrence and potential health effects. <i>Food Chemistry</i> , <b>2012</b> , 133, 323-8	8.5	31
61	Occurrence of histamine in Brazilian fresh and canned tuna. <i>Food Control</i> , <b>2011</b> , 22, 323-327	6.2	24
60	Functional potential of tropical fruits with respect to free bioactive amines. <i>Food Research International</i> , <b>2011</b> , 44, 1264-1268	7	19
59	Optimization of the analytical extraction of polyamines from milk. <i>Talanta</i> , <b>2011</b> , 86, 195-9	6.2	14
58	Nutritional properties of cherry tomatoes harvested at different times and grown in an organic cropping. <i>Horticultura Brasileira</i> , <b>2011</b> , 29, 205-211	0.9	8
57	Bioactive amines changes in raw and sterilised milk inoculated with <i>Pseudomonas fluorescens</i> stored at different temperatures. <i>International Journal of Dairy Technology</i> , <b>2011</b> , 64, 45-51	3.7	13
56	Old beagle dogs have lower faecal concentrations of some fermentation products and lower peripheral lymphocyte counts than young adult beagles. <i>British Journal of Nutrition</i> , <b>2011</b> , 106 Suppl 1, S187-90	3.6	18
55	Sodium butyrate does not decrease the evolution of precancerous lesions in rats. <i>Acta Cirurgica Brasileira</i> , <b>2010</b> , 25, 507-12	1.6	5
54	Determinação simultânea de precursores de serotonina - triptofano e 5-hidroxitriptofano - em café. <i>Química Nova</i> , <b>2010</b> , 33, 316-320	1.6	3

53	Fatty acid profiles in meat from Caiman yacare ( <i>Caiman crocodilus yacare</i> ) raised in the wild or in captivity. <i>Meat Science</i> , <b>2010</b> , 85, 752-8	6.4	18
52	Influence of processing on the levels of amines and proline and on the physico-chemical characteristics of concentrated orange juice. <i>Food Chemistry</i> , <b>2010</b> , 119, 7-11	8.5	27
51	Changes on the levels of serotonin precursors âtryptophan and 5-hydroxytryptophan âduring roasting of Arabica and Robusta coffee. <i>Food Chemistry</i> , <b>2010</b> , 118, 529-533	8.5	27
50	Bioactive amines and quality of egg from Dekalb hens under different storage conditions. <i>Poultry Science</i> , <b>2009</b> , 88, 2428-34	3.9	24
49	Influence of alcoholic and malolactic starter cultures on bioactive amines in Merlot wines. <i>Food Chemistry</i> , <b>2009</b> , 116, 208-213	8.5	34
48	Caracteriza��o f�sico-qu�mica e aminas bioativas em vinhos da cv. Syrah I: efeito do ciclo de produ��o. <i>Food Science and Technology</i> , <b>2009</b> , 29, 380-385	2	5
47	Spectrophotometric determination of urea in sugar cane distilled spirits. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 5211-5	5.7	6
46	Effect of aging on bioactive amines, microbial flora, physico-chemical characteristics, and tenderness of broiler breast meat. <i>Poultry Science</i> , <b>2008</b> , 87, 1868-73	3.9	11
45	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , <b>2008</b> , 39, 368-374	2.2	22
44	Determina��o de carbamato de etila em aguardentes de cana por CG-EM. <i>Quimica Nova</i> , <b>2008</b> , 31, 1860-1864	2.1	21
43	Concentra��es plasm�ticas de triptamina, tiramina e feniletilamina em eq�nios sob efeitos de sobrecarga de carboidratos e antiinflamat�rios n�o esteroidais. <i>Pesquisa Veterinaria Brasileira</i> , <b>2008</b> , 28, 299-302	0.4	7
42	Atividade antimicrobiana in vitro do rizoma em p�ndos pigmentos curcumin�ides e dos �leos e dos essenciais da <i>Curcuma longa</i> L.. <i>Ciencia E Agrotecnologia</i> , <b>2008</b> , 32, 875-881	1.6	13
41	Screening of lactic acid bacteria from vacuum packaged beef for antimicrobial activity. <i>Brazilian Journal of Microbiology</i> , <b>2008</b> , 39, 368-74	2.2	9
40	A comparative study of chemical attributes and levels of amines in defective green and roasted coffee beans. <i>Food Chemistry</i> , <b>2007</b> , 101, 26-32	8.5	50
39	Profile and levels of bioactive amines in orange juice and orange soft drink. <i>Food Chemistry</i> , <b>2007</b> , 100, 895-903	8.5	42
38	Extraction of bioactive amines from grated Parmesan cheese using acid, alkaline and organic solvents. <i>Journal of Food Composition and Analysis</i> , <b>2007</b> , 20, 280-288	4.1	26
37	Profile and levels of bioactive amines in instant coffee. <i>Journal of Food Composition and Analysis</i> , <b>2007</b> , 20, 451-457	4.1	19
36	Antibacterial activity of coffee extracts and selected coffee chemical compounds against enterobacteria. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 8738-43	5.7	200

35	Aminas bioativas e caracter�sticas f�sico-qu�micas de salames tipo italiano. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , <b>2006</b> , 58, 648-657	0.3	2
34	Determina��es dos teores de cobre e grau alco�lico em aguardentes de cana produzidas no estado de Minas Gerais. <i>Quimica Nova</i> , <b>2006</b> , 29, 1110-1113	1.6	8
33	Influence of cultivar and germination on bioactive amines in soybeans (Glycine max L. Merrill). <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7480-5	5.7	43
32	Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Research International</i> , <b>2005</b> , 38, 1039-1044	7	125
31	Comparison of hydrodistillation methods for the deodorization of turmeric. <i>Food Research International</i> , <b>2005</b> , 38, 1087-1096	7	34
30	Pharmacological investigation of the nociceptive response and edema induced by venom of the scorpion Tityus serrulatus. <i>Toxicon</i> , <b>2005</b> , 45, 585-93	2.8	35
29	The effect of roasting on the presence of bioactive amines in coffees of different qualities. <i>Food Chemistry</i> , <b>2005</b> , 90, 287-291	8.5	40
28	Bioactive amines and carbohydrate changes during ripening of 'Prata' banana (Musa acuminata?M. balbisiana). <i>Food Chemistry</i> , <b>2005</b> , 90, 705-711	8.5	87
27	Effect of irrigation level on yield and bioactive amine content of American lettuce. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 1026-1032	4.3	13
26	Bioactive amines in Brazilian wines: types, levels and correlation with physico-chemical parameters. <i>Brazilian Archives of Biology and Technology</i> , <b>2005</b> , 48, 53-62	1.8	19
25	Identifica��es de compostos vol�teis da c�rcuma empregando microextra��o por fase s�lida e cromatografia gasosa acoplada � espectrometria de massas. <i>Food Science and Technology</i> , <b>2004</b> , 24, 151-157	8	
24	Effects of eggplant (Solanum melongena) on the atherogenesis and oxidative stress in LDL receptor knock out mice (LDLR(-/-)). <i>Food and Chemical Toxicology</i> , <b>2004</b> , 42, 1259-67	4.7	11
23	Bioactive amines formation in milk by Lactococcus in the presence or not of rennet and NaCl at 20 and 32��C. <i>Food Chemistry</i> , <b>2003</b> , 81, 595-606	8.5	41
22	Profile and levels of bioactive amines in green and roasted coffee. <i>Food Chemistry</i> , <b>2003</b> , 82, 397-402	8.5	54
21	Influence of post harvest processing conditions on yield and quality of ground turmeric (Curcuma longa L.). <i>Brazilian Archives of Biology and Technology</i> , <b>2002</b> , 45, 423-429	1.8	21
20	Bioactive amines in chicken breast and thigh after slaughter and during storage at 4��C and in chicken-based meat products. <i>Food Chemistry</i> , <b>2002</b> , 78, 241-248	8.5	101
19	Anthocyanins from banana bracts (Musa X paradisiaca) as potential food colorants. <i>Food Chemistry</i> , <b>2001</b> , 73, 327-332	8.5	101
18	Anthocyanins from Oxalis triangularis as potential food colorants. <i>Food Chemistry</i> , <b>2001</b> , 75, 211-216	8.5	68

17	Starch levels in refrigerated and frozen chicken based meat products. <i>Brazilian Archives of Biology and Technology</i> , <b>1999</b> , 42,	1.8	1
16	Levels and Significance of Biogenic Amines in Brazilian Beers. <i>Journal of Food Composition and Analysis</i> , <b>1999</b> , 12, 129-136	4.1	33
15	Biogenic amines in Brazilian cheeses. <i>Food Chemistry</i> , <b>1998</b> , 63, 343-348	8.5	45
14	Chemical analysis of turmeric from Minas Gerais, Brazil and comparison of methods for flavour free oleoresin. <i>Brazilian Archives of Biology and Technology</i> , <b>1998</b> , 41, 218-224	1.8	9
13	Influence of Nitrate Levels Added to Cheesemilk on Nitrate, Nitrite, and Volatile Nitrosamine Contents in Gruyere Cheese. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 3577-3579	5.7	13
12	N-Nitrosodimethylamine in Brazilian, U.S. Domestic, and U.S. Imported Beers. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 814-816	5.7	21
11	Volatile Nitrosamines in Fried Bacon. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 1816-1818	5.7	33
10	Determination of Biogenic Amines in Cheese. <i>Journal of AOAC INTERNATIONAL</i> , <b>1997</b> , 80, 1006-1012	1.7	56
9	STABILITY OF CURCUMINOIB PIGMENTS IN MODEL SYSTEMS. <i>Journal of Food Processing and Preservation</i> , <b>1997</b> , 21, 353-363	2.1	26
8	CHEMICAL COMPOSITION, ENZYME ACTIVITY AND EFFECT OF ENZYME INACTIVATION ON FLAVOR QUALITY OF GREEN COCONUT WATER <sup>1</sup> . <i>Journal of Food Processing and Preservation</i> , <b>1996</b> , 20, 487-500	2.1	80
7	Effect of water activity on the stability of bixin in an annatto extract-microcrystalline cellulose model system. <i>Food Chemistry</i> , <b>1995</b> , 52, 389-391	8.5	14
6	Nitrate, Nitrite, and Volatile Nitrosamines in Whey-Containing Food Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 967-969	5.7	33
5	Maillard reaction during the processing of "Doce de leite" <i>Journal of the Science of Food and Agriculture</i> , <b>1994</b> , 66, 129-132	4.3	9
4	Histamine Levels in Canned Fish Available in Belo Horizonte, Minas Gerais, Brazil. <i>Journal of Food Composition and Analysis</i> , <b>1994</b> , 7, 102-109	4.1	10
3	Effect of type of oxidation on beta-carotene loss and volatile products formation in model systems. <i>Food Chemistry</i> , <b>1993</b> , 46, 401-406	8.5	32
2	Levels of volatile N-nitrosamines in baby bottle rubber nipples commercialized in Belo Horizonte, Minas Gerais, Brazil. <i>Bulletin of Environmental Contamination and Toxicology</i> , <b>1991</b> , 47, 120-5	2.7	5
1	Optimization of mechanically separated meat washing cycles and of corn starch addition in saramunete ( <i>Pseudupeneus maculatus</i> ) sausages. <i>Journal of Food Processing and Preservation</i> , <b>1993</b> , 17, 160-93	2.1	0